



Tomato and Goat's Cheese Millefoglie (v) smoked aubergine puree, variations of tomatoes, petit salad, black olive emulsion, herb oil

Main Course

Pan Roasted Loin of Lamb hazelnut and herb crust, spiced quinoa and feta cheese, roasted fennel and leek, truffle mash and thyme lamb gravy

Dessert

Warm Dates and Caramel Pudding fior di late ice-cream, orange tuile

Tea or Coffee Petit four



Amber Meny (minimum 25 grests)



Tomato and Mozzarella Gnocchi (v)
porcini, oyster and king oyster mushroom ragu, roasted cherry tomato, sage,
pecorino cream

Middle Course

Cauliflower Velouté smoked ham hock, compresed apples, almond oil

Main Course

Black Angus rib eye of Beef carpet of baised beef cheeks, truffled seasonal root vegetable, thyme pommes Anna, beef jus

Dessert

Dark Chocolate Bavaroise pistachio ice-cream, berry sauce

Tea or Coffee

Petit four



Topaz Meny (minimum 25 guests)



Poached Local Sea Bass crab, broad bean and peas tart, fine shallots, garlic confit, parsley emulsion and rose vinegar

Middle Course

Caramelized Jerusalem Artichoke Velouté (v)
Gruyere cassonade, candied cashew nuts, drizzle with smoked oil

Main Course

Roasted Milk-fed rib-eye of Veal Braised veal beignet, celeriac and green asparagus, pomme puree, veal jus

Dessert

Apple Tart Tatin
calvados ice-cream, toffee sauce

Tea or Coffee

Petit four





Starter

Beetroot Cured Scottish Salmon seared scallop, prawn in tempura, avocado mojo verde, tomato garni, walnut gremolata, lemon gel and herb petit salad

Middle Course

Wild Mushroom Soup (v)

chevre cheese and tarragon parcel, wilted spinach, truffle oil

Main Course

Slow-cooked black Angus fillet of Beef foie gras royale, truffle rosti potato, root vegetables, carrot and thyme puree

Dessert

Peanut and Honey Tart cardamom caramel and chocolate ice-cream

Tea or Coffee

Petit four

